

THREE-HOUR LECTURE



Chippy—What did your wife say to you when you got home late the other night?
Chappy—Have you got three hours to spare?
Chippy—Lor, no!
Chappy—Then I shouldn't have time to tell you—Ally Sloper.

An Aid to Longevity.
"I noticed the other day, Miss Clinkey, that some papers say that married men live longer than single ones."
"And haven't you any desire to live long, Mr. Puttyblow?"
"Why, yes, of course I have, Miss Clinkey."
"Oh, Mr. Puttyblow, this is so sudden!"—Cleveland Plain Dealer.

The Irrespressible.
In summer time you're growlin' with sunshine in your soul;
In winter—"Sist that crazy door an' bring in some of coal!"
So hard to satisfy you—
So heavenly pure is your money!
You'd say: "The harp ain't playin' right—
Come, please, an' more money!"
—Atlanta Constitution.

HIS LITTLE BREAK.



"How'd'y to, Miss Lulu. Have to be careful how polite one is to the girls nowadays—leap year, you know."
"Oh, yes. So it is."
"Happy time for the girls, isn't it?"
"Yes. Sometimes it is such fun."
"Specially to a girl who loves fun as you do. Must call up old times to you."
—Chicago Tribune.

Neglected Incidents.
He had a million dollars.
He had scorned all thoughts of rest,
And he finished with a stomach
Quite reluctant to digest.
And his temper needs excusing
As through life he glumly goes,
For he hadn't learned the uses
Of occasional repose.
—Washington Star.

Not Patented.
"Your mother-in-law never pays you a long visit."
"No, she never did but once, and that was right after I was married."
"Put me on to how you worked it."
"The first man requested, earnestly."
"I had my mother come on a visit at the same time."—Chicago Journal.

WORSE THAN WHEAT.



She—What ruined that speculator-what?
He—No, rye. —Chicago American.

One of Many.
Nibbles—By the way, what became of your friend Smiley?
Stringer—Hanging terminated his earthly career.
Nibbles—Hanging! Is it possible?
Stringer—Yes; hanging around sa- loons.—Cincinnati Enquirer.

Certainly Certain.
He—I suppose Miss Elderleigh is what you would call a girl of uncer- tain years, is she not?
She—No, indeed. She has been the same age for at least ten years.—Chi- cago Daily News.

Why He Was Sad.
"Are you well acquainted with Mr. Rigby?"
"Quite well. He is employed in the same office as myself."
"I think he is such an interesting young man. He is always so melan- choly. He surely must have suffered some great disappointment?"
"Yes, he has."
"Oh, how romantic! What was it?"
"Why, he expected a rise in his salary on the first, and he didn't get it."—Tribune.

Trouble for Him.
Towne—I helped Goodart the other day to select a beautiful etching.
Brown—Don't mention Goodart to me; he's a contemptible character.
Towne—What! Why, he told me he was going to send the etching to you for your birthday.
Brown—So he did, and my wife made me rearrange all the other pictures in the parlor to make room for it and I'm not done yet.—Philadelphia Press.

UNDAUNTED COURAGE.



"Is he a man who is easily discor- aged?"
"Hardly. He is going to be married for the fourth time next week."—Chicago Journal.

Our Old Friend.
Now comes the eager fisherman Who down the stream will float. He'll reel his fish in by the inch, His line off by the rod.
—Indianapolis Sun.

The Very Best.
Mr. Nuwed—Gracious, dear! Where did you get these peaches?
Mrs. Nuwed—Why? What's the matter?
Mr. Nuwed—They don't taste like the best in the world.
Mrs. Nuwed—They must be. I picked them out myself. The picture on the can was prettier than any of the others.—Philadelphia Press.

Enthusiasm.
Every evening my old wife Fondly greets me at the door; And the first thing that she asks, Is: "Say, John, what's the score?"
—Cincinnati Enquirer.

CAUTION REQUIRED.



"Do you think it's right for a man to put so much money in his clothes?"
"It depends upon how sound he sleeps—and how noiseless his wife can walk."—Chicago Journal.

How He Won Her Regard.
Mrs. De Neat—It seems to me that for a man who claims to deserve char- ity, you have a very red nose.
Mildy Mike—Yes, mum; the cheap soap that us poor people use is very hard on the complexion, mum.—N. Y. Weekly.

One Way to Get It.
Greening—I say, old man, what are you going to do with all those top hats?
Browning—Going to present them to my children. The doctor says I need it.
Greening—Need what?
Browning—Change.—Cincinnati En- quirer.

Strangers Now.
Maud—See this ring! Archie gave it to me last evening.
You'll find it has a rough place just under the setting that will make your finger sore.—Chicago Tribune.

Lacking in the First Principles.
Hicks—I don't care what you say, tell you that pitcher can't be any good.
Wicks—Why just look at him! He pitches the ball straight off at the bats- man without going through any pre- liminary movements.—Somerville Journal.

Cordial Congratulations.
May—Congratulations, dear, dear George and I are engaged.
Mabel—How nice! I had almost forgotten this was last year.—Illus- trated Bits.

FARMER AND PLANTER.

BACON AND HAM.

During Meat Seasoning One of the Lost Arts Since the Packing Houses Came In.

Old-fashioned ham, like so many other good things, threatens, under prevailing conditions, to be added to the lost arts. Farmers, by the thousands, instead of curing their bacon, as in the past, have actually got to depending exclusively for their meat supplies upon the packing houses. They buy the salt-peter-burned, crescent-doped bacon and hams that are put through by the patent process in a few hours, and are no more like the old, slowly-cured, carefully-smoked meat of the country smokehouse than fresh-pickled fruit is like the hand-pickled variety. Who calls for ham nowadays in a dining car or cafe or at a hotel table? Only the man that has never tasted the meat we used to have at home, where we took time to cure and smoke them right—the kind that makes you hun- gry to smell it cooking. This is a sad condition, and not merely one of sentiment, for the poor curing in the packing houses has a disastrous effect upon the prices of hog products. It is not, therefore, from mere sentimental rea- sons, but for commercial and economic purposes that we protest against the get-rich-quick methods prevailing at the packing houses. All farmers should resume curing their own meats, at least enough for home consumption, and it will also pay to put properly-cured meats on the market in competition with the packing house abominations.

We verily believe that if a carload of first-class Virginia hams should be shipped to Chicago or Indianapolis and served on the hotel tables they would prove a veritable sensation. The poor, benighted guests would think that something entirely new under the sun was before them. After they once stuck their teeth in this morsel of the gods they would never again be con- tent with the coarse, over-salted, cre- santed and salt-petered packing house product. The Virginia ham has long been world-famous, and that state un- doubtedly produces the best bacon on earth, but none of it is to be seen in western markets. The best is all con- sumed in the state, and but little is ever seen of the plantation where it is made. Thus it comes to pass that people who live in the heart of the hog belt in Illinois, Indiana and Ohio know not bacon at its best. To an old-fashioned Virginia family, wait un- til you are asked whether you want old or new ham, take a bite of the "streaked middling" served at dinner with greens, or a pinch of hog jowl, and you will at once realize that you never before understood what could be made out of a hog. The best result can't be obtained from great big, fat, lubbly hogs, with thick ears, coarse bones, rough hair, weighing four or five hundred pounds. It is the Virginia method of growing the hog, as well as their curing methods, which make the quality of the meat. The first con- sideration is giving him time to grow. The true "bacon hog" is kept thrifty until somewhat matured without be- coming too heavy to properly cure for the table. A good bacon hog is neces- sarily a slow-growing hog—American Farmer.

Feeding New Corn.
It is the custom of many farmers to commence feeding new corn to hogs as soon as it is in the roasting ear, mak- ing it, with the addition of a pasture frequently scanty, the sole feed from that time until the hogs are finished for the market. This is a wasteful practice. How wasteful, any farmer can see for himself, says Wallace's Farmer, if he will pull off an ear of corn in roasting ear, hang it up to dry, pulling one each week until the corn is ready to cut up, and then, about the 1st of December, when all are thor- oughly dry, shell and weigh the grain on each ear, taking care that the ears selected may be as nearly as possible of the same length and the same num- ber of rows.

He will then understand as he never did before that up to the roasting-ear stage the corn plant is simply getting ready for work, and that its work of storing food in the ear is done in a comparatively short period. If, there- fore, the farmer feeds corn in the roast- ing-ear stage he does it at a great loss. How great the loss is we will not say, preferring to allow the farmer to find that out for himself by the simple and easy method above mentioned. We are apt to forget what somebody tells us; we are sure to remember what we find out for ourselves. The first objection, therefore, against this method is that it is a very expensive one. Seventy pounds of dry, mature corn in the ear will furnish about 50 pounds of dry matter in the grain. It will surprise the farmer to find out how many more pounds of roasting ears will be re- quired to furnish the same amount of dry matter and nutrition.

The second objection is that an all- corn diet from the roasting-ear period on is not the best thing for a hog. The hog likes roasting ears, so to speak, but he would not relish them greatly if he had roasting ears alone for breakfast, dinner and supper, week in and week out. While there is nothing that will finish the mature hog so cheaply in the fall of the year as ear corn, it is not the best thing for him to finish all hogs, and particularly young hogs, require a greater variety of feed. A good pasture will go far toward balancing this all-corn ration, but a feed of oats and barley or ground rye will still go further, and while they are not more expensive, we are not them- selves to think that in due proportion with corn they are a cheaper feed than the all-corn ration, even when that is but 15c per bushel.—St. Louis Globe-Democrat.

USES FOR A POND.

There Are Many Uses For a Pond On the Farm Which the Possessor Will Realize.

Probably many a farmer can, like myself, remember with pleasure that in the happy days of his youth he caught many a mess of fish from the pond at home, and they were great- ly enjoyed by all of the family. As soon as I acquired land of my own, I began to make a pond. I was not very successful, and the brethren may from my mistakes take warning. As a first mistake, I tried to make my pond where I thought it would add to the beauty of the farm, without consulting the character of the land upon which it was to be made, which had a very por- ous, gravelly subsoil. We had a time trying to get it to hold water; tried tromping with horses, running cattle in the basin, etc., but could make no headway. Finally, as the last resort, a lot of hogs were fattened in the basin. Their heavy bodies upon the small feet solved the problem, and rammed what little soil there was so firmly against the gravel that it now holds. As a precaution against any who tries this mode now, I would say that I would fence in the pond, with not much land around it for them to nose around on, so that they will do more tramping in the basin. Then have your corn in a pen in one corner of the in- closure, covered with plank, or some other portable material. Also have the floor of the pen up at a sufficient height to allow the hogs to get under it, and take shelter from the inclement weather. If your pond is already established, you ought to stock it at once with some good variety of fish. If you have not already done so, most states have a fish department which will give the necessary aid and information in this direction free of charge. Another use for the pond is the annual crop of ice which may be harvested from its surface. This will not interfere with the fish, and, if the pond is not too far away from the house, the ice-house may be erected upon its banks and the ice stored in it without having to both- er with hauling. Don't forget the ice crop.—Cor. Epitomist.

THE TAMWORTH HOG.

The Tamworth, Which is of English Origin, is Noted For Its Bacon Producing Qualities.

In different parts of the country the Tamworth is being met with more commonly than formerly. This breed has its origin in Tamworth, England, and that region has been noted for its fine bacon for many years, some say for a century. The hogs are much more active than some of the other breeds that have been bred more for fat, and because of this are able to produce more lean meat in proportion to the fat than most other breeds. The color also is pleasing to the eyes of some people, who have always thought of a hog as either black or white. The red is that of the cherry and is of two shades, light and dark. As a rustic, the Tamworth stands at or near the head. Its long legs and pointed snout would indicate that it has always had to do much hunting and digging for a living. It is a hog that is perhaps more suited to the care it is likely to get on some farms than are the breeds that have been developed to a point where they have about all of their food supplied. One great factor in favor of the Tamworth is that it mat- ures early. In Canada this breed is

to be frequently met with and some specimens found there are quite large. Some of the hogs, even when in se- rvice, have weighed ranging from 1,000 to 1,500 pounds. One prize winner of this breed in Canada weighed 1,100 pounds, and did not seem to find the weight an unusual load to carry, judg- ing by the way he got about. The demand for the market is for a hog of about 500 pounds, and the Tam- worth breeders declare that this is more easily obtained on a large farm than on a small one. Some swine raisers engaged in the production of pork only have crossed the Tamworths with the hard breeds and have got good re- sults thereby. This could not be re- commended for the production of breed- ers, but in the mere making of pork is a matter that is worthy of trial.—Midland Farmer.

It is the custom of many farmers to commence feeding new corn to hogs as soon as it is in the roasting ear, mak- ing it, with the addition of a pasture frequently scanty, the sole feed from that time until the hogs are finished for the market. This is a wasteful practice. How wasteful, any farmer can see for himself, says Wallace's Farmer, if he will pull off an ear of corn in roasting ear, hang it up to dry, pulling one each week until the corn is ready to cut up, and then, about the 1st of December, when all are thor- oughly dry, shell and weigh the grain on each ear, taking care that the ears selected may be as nearly as possible of the same length and the same num- ber of rows.

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The Japanese are chiefly vegetarians, and for this reason their skin exha- les odors which are scarcely perceptible; but here clothing plays its role, for it is superimposed many layers of these close- fitting robes, which, when worn, pro- duce a certain odor, a much stronger odor than vegetarians. Experimenters in ethnography know that there exist provincial odors, the odor of Brunswick being different from that of Bavaria. That of Savoy different from that of Nor- mandy.

FRUIT PARING MADE EASY.

Little Machine, Invented by New York Man, Peels All Sorts of Things at the Table.

A New York man has just secured patent rights on a machine for paring and peeling fruits and vegetables, which should find its way to the hearts of those who ever have this task to perform. A pair of revolving arms, whose ends are

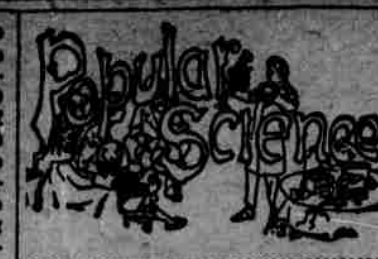
The poultryman who endeavors to inform himself regarding the breeds and their characteristics, as well as of the art of feeding and caring for the fowls, will make fewer mistakes, and in the end be more successful, than those who depend upon themselves op- tinely. There is always "something to learn." What may be the truth to- day may be an error to-morrow. The intelligent poultryman keeps himself well informed on all the matters that relate to poultry, and it is by the suc- cessful farmer that the greatest progress will be made in the proper selection of breeders, as the selection of individuals is the direction in which improvement is more generally suc- cessful.—Farm and Fireside.

SECRET OF SUCCESS.

The secret of farm success is getting money out of your surplus. One man will rush into the market with his corn and oats and sell for 10, 15 or 20 cents a bushel; another will hold his for better prices and sell a little later, and will get 25 to 50 cents for it. One man will sell his hog to the town butcher for 24 cents; another will peddle his among the people at 6 cents; or bacon it and sell for 8 to 10 cents. This is the mercantile part of farming, and is the one in which our farmers are most deficient. The real farmer should be in need of education along these lines. To grow a crop is but half the battle. To save and use the crop as food for man and beast and convert the surplus into money is the better half of the year's work.—Southern Farm Gazette.

HERE AND THERE.

—The larger part of a decayed plant is of no value for manure, but may help the mechanical structure of the soil.
—The shipping of peaches from Ten- nessee has reached an importance which makes it practically a new in- dustry in the state.
—On many farms there are muck swamps that might be made a source of value, especially where nitrogen is wanting in the other soils.
—To some extent, at least, early shearing is a benefit to sheep. For warm weather comes on, carrying their thick fleeces makes a heavy drain on their system and greatly debilitates them.
—Corn that has been frosted when put into the silo with enough water added can be kept all right and may be fed to cows, but it will have neither the relish nor nutritive value for the cows that it had before being frosted.
—The barn hog is growing in popu- larity, not only among butchers and packers, but among breeders. Among the breeds claiming special merit as bacon hogs none are more confidently championed by their breeders than the large Yorkshire.
—Angora goats are quite hardy and thrifty and can be kept with the same winter care that the sheep demand. It takes about 750 pounds of hay to win- ter one goat. With plenty of good woodland or bushy pasture there will be no food cost in summering them.



HUMAN AND ANIMAL ODORS.

Europeans and Americans Have One Unavoidable Trait Not Possessed by Orientals.

It is well known that various animals have a sense of smell, which would be impossible but for this fact. The odor doubtless has a keener perception of dogs than most other animals, be- cause it will follow the trail of a particu- lar person, though that of a dozen or a hundred other people cross it. There is reason to think that a dog identifies his owner or a friend more quickly with his nose than with his eyes.

A Japanese physician, Dr. Burtaro Adachi, declares that some human beings also have so keen a sense of smell that they can occasionally tell the na- tionality of a stranger thereby. He goes so far as to assert that Europeans as a class emit a faint but perceptible odor—an odor which he is not altogether agreeable—and that his fellow country- men quickly recognize it. The cul- pable, too, are credited with possessing this perception. When a Chinese man or a Japanese first comes to live in Eu- rope (and perhaps in America) he finds the odor almost intolerable, but in time he becomes accustomed to it. The yel- low race does not appear to have any such unavoidable physical trait them- selves.

The opinion prevails that the odor by means of which dogs identify their mas- ters proceeds from the man's perspira- tion, and that people of the most fas- tidious cleanliness can thus be recog- nized. It is likely that the smell to which Dr. Adachi refers has the same source and is affected by diet. It has been asserted that even among the white races observers who possess an acute sense of smell distinguish easily by this means those persons who follow a vegetarian regimen and those who eat meat, at times the difference be- tween these two classes of persons being very marked. The individuals who nourish themselves on meat exhale, un- der the action of the digestive process, of cutaneous secretions, a much stronger odor than vegetarians. Experimenters in ethnography know that there exist provincial odors, the odor of Brunswick being different from that of Bavaria. That of Savoy different from that of Nor- mandy.

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WORKINGS OF HUMAN MIND.

Experiments with the New N-Ray Result in Some Amazing Scientific Demonstrations.

All scientific Paris is discussing the recent remarkable researches made by Prof. Blondlot, and especially the ex- traordinary results of his experiments with the newly discovered N-rays.

With the aid of these the professor has demonstrated that it is actually pos- sible to look into and through the skull of a human being and witness the work- ings of the mind.

It is a matter perfectly simple, the in- strument employed being nothing more complicated than a small rectangular piece of pasteboard, the size of a playing card, one end of which is spread with a paste of phosphorescent sulphate of calcium. This substance, it appears, is made luminous by the presence of rays of the "N" description.

When such a card is in a darkened room is applied to a man's head it does some very remarkable things. The person under experiment is told to talk, and keeps on talking while the bit of paste- board is brought into contact with va- rious parts of his cranium. It shows no change until a certain area on the side of the head is reached, when, suddenly, the luminosity of the paste becomes greatly increased, and why? Simply be- cause this is the area of brain service which controls vocal speech. In work- ing it given off a flood of N-rays which cause the fluorescence of calcium to shine.

But this is not all. Prof. Blondlot has found that by passing the card slowly over the head and watching the varia- tion of the luminosity he can outline with perfect accuracy the speech area of the brain surface.

When about a century ago Beichen- bach, a scientist of high reputation, claimed that he could sometimes see a sort of aureole or halo about the heads of people in the dark, it was suggested that he was the victim of an illusion, but it is possible that the phenom- enon was due to an emanation of X-rays, which may, under certain circum- stances, become visible to the eye.

WHAT SCIENCE TELLS US.

Left-Handed Children Should Not Be Discouraged in Following Dictates of Nature.

I have never seen anything but bad re- sults from the attempt to train children to use the right hand instead of the left, when there is a decided tendency or habit to be left-handed. Moreover, the attempt is never successful. The best consequences are poor, and are only a mixture of the two forms, which yield confusions and indecisions during the entire subsequent life. One is that of a naturally left-handed friend, who, by arduous and continuous train- ing during his childhood was compelled to write with his right hand. For all other acts he is left-handed, but he can- not use his left hand in writing. Al- though now past 50 years, he has al- ways hated any writing, the mere act of doing so, and he cannot do any orig- inal thinking while writing. He is for this purpose compelled to rely on a stenographer, and then his ideas flow freely and rapidly. If he tries to think, plan or devise and to write at the same time, there is a positive inhibition of thought, and he must make sketches, epitomes, several efforts, copyings, etc., in a painful and most unsatisfactory manner. The attempt at ambidex- tricity has been a lifelong obstacle to him in his professional progress. The chief centers most closely interrelated in writing and thinking are thus demon- strably better harmonized when in one side of the brain. The mechanics of neurology are plainly less difficult than could be achieved by an foolish and un- successful ambidexterity.—Dr. Gould, in Science.

THE ELEMENTS OF HAPPINESS.

She—I've just seen Mrs. Lovebird—she who was married last month, you know?
He—Is she happy?
She—Happy? I should say she was, and so she ought to be. She's got the loveliest diamond ring, a new set of furs and a silver-mounted bike.—Ally Sloper.

HOW IT HAPPENED.

"Poor chap! how did he come to be re- fused by two girls?"
"Why, he didn't let either know he in- tended to propose to the other."—Judge.

MAKING OF GREAT MAN.

"Socrates was a wonderfully patient, for- bearing, forgiving, though greatly im- pressed upon, man," answered Leonidas.
"Yes," answered Leonidas, "and I under- stand he was killed by a wife."—Wash- ington Star.

A FIRE CURTAIN SHUTTER.

Chicago Inventor Has Designed Unique Contrivance to Protect People from Flames.

It is the law in nearly every large city that all buildings over two stories in height must be provided with some approved form of fire escape. If it were necessary for occupants of a burn- ing building to wait the arrival of the ladders carried by the firemen many of them would perish before they could be reached, or in their torture would be forced to jump to the ground below. Hence, the wisdom of compelling own- ers of tall buildings to supply perma- nent ladders as a means of escape from the flames. In many instances, how- ever, the fatal mistake has been made of placing these structures across win- dows.



PROTECTS PEOPLE FROM FLAMES.

dows, and thus compelling those per- sons attempting to escape from a fire to pass directly through a sheet of flame pouring out of the opening made by the breaking of the glass. To avoid such an emergency as this a Chicago man has designed a steel curtain for use in conjunction with all fire escapes which must necessarily pass in front of windows. The idea is to so place the curtain that it will not obstruct the light which enters the window and will at the same time be ready to close the outlet the instant a fire breaks out and the necessity arises for using the fire escape. This curtain is hung in a fold- ed position directly over the window and is suspended so that a slight touch by any person descending the fire escape will cause it to fall and shield the people from the flames.—Chicago Amer- ican.

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GETTING A PUFF OF FAME.

At Times It Is a Fair Game and Then Again a Name That Brings the Fall.

Justice Brewer is from Kansas, and his state is justifiably proud of him, says the Kansas City Journal. Soon after his ele- vation to the supreme bench a clever man- ufacturer in Topeka dedicated a ten-cent "domestic" cigar to the jurist, named it "Our Justice," and on the cover of each box pasted a portrait of Mr. Brewer.

A few years ago the justice was in To- peka on a business trip. The hotel clerk recognized him, and the negro bell boy, al- though he had no idea who the newcomer was, knew from the way he was ordered about that the patron was of some con- sequence. Going up in the elevator the negro started constantly at the tall, dignified man. Suddenly the black face was wreathed in smiles, and the boy said:
"Gee, me, boss, but ain't you de gem- men dat invented dem 'Ouah Justice' ci- gars?"

This reminds one of the man who was recalling famous persons who "perished their names in the middle."
"And then," he said, "there is 'E Pluri- bus Unum,' the man that makes the blue drums."

PROVED BEYOND A DOUBT.

Middlesex, N. Y., July 25.—(Spec. f.)—That Rheumatism can be cured has been proved beyond a doubt by Mrs. Betsey A. Clavson, well known here. That Mrs. Clavson had Rheumatism and that it had all her acquaintances know. They also know she is now cured. Dodd's Kidney Pills cured her. Tell the story of her cure as follows: